

## WE CLAIM:

1. A food composition with suppressed freezing-denaturation and with an alkaline pH exceeding 7 but below 10, which comprises:
  - (i) a kneaded meat selected from the group consisting of a  
5 kneaded fish meat, kneaded poultry meat, and another kneaded animal meat; and
  - (ii) an alkaline food-product composition consisting essentially of (a) one or more members selected from the group consisting of sorbitol, trehalose, and another saccharide containing sorbitol and/or trehalose; and (b) a  
10 pH-controlling agent consisting essentially of an alkaline compound for adjusting the pH of said kneaded meat to the above-identified alkaline pH.
2. The food composition of claim 1, wherein said pH-controlling agent is a member selected from the group consisting of sodium carbonate, potassium carbonate, and a mixture thereof.
3. The food composition of claim 1, wherein the amount of said  
15 pH-controlling agent is from 0.05% by weight to 10-times by weight of the total amount of said sorbitol, trehalose, and another saccharide.
4. The composition of claim 1, wherein said saccharide is a member selected from the group consisting of reducing and non-reducing sugars.
5. The composition of claim 4, wherein said reducing and non-  
20 reducing sugars are selected from the group consisting of glucose, maltose, lactose, fructose, sucrose, raffinose, mannitol, lactitol, and maltitol.
6. The composition of claim 1, wherein said pH-controlling agent is a member selected from the group consisting of organic- and inorganic-carbonates.
7. The composition of claim 1, which further contains a member  
25 selected from the group consisting of an emulsifier, glycoside sweetener, and a mixture thereof.
8. A kneaded meat with suppressed freezing-denaturation and with an alkaline pH exceeding 7 but below 10, which comprises:
  - (a) a kneaded meat selected from the group consisting of a  
30 kneaded fish meat, kneaded poultry meat, and another kneaded animal meat;
  - (b) 1-20% by weight of trehalose; and

-87-

(c) 0.01-10% by weight of sodium carbonate and/or potassium carbonate.

9. A process for producing a kneaded meat with suppressed freezing-denaturation and with an alkaline pH exceeding 7 but below 10, which  
5 comprises:

(a) incorporating into a kneaded meat one or more members selected from the group consisting of sorbitol, trehalose, and another saccharide containing sorbitol and/or trehalose, said kneaded meat being a member selected from the group consisting of a kneaded fish meat, kneaded poultry meat, and  
10 another kneaded animal meat; and

(b) incorporating into the resulting mixture a pH-controlling agent to adjust the pH of the resulting mixture to the above-identified alkaline pH.

10. A process for producing a kneaded meat with suppressed freezing-denaturation and with an alkaline pH exceeding 7 but below 10, which  
15 comprises:

(a) incorporating into a kneaded meat 1-20% by weight of trehalose and 0.01-10% by weight of sodium carbonate and/or potassium carbonate, said kneaded meat being a member selected from the group consisting of a kneaded fish meat, kneaded poultry meat, and another kneaded animal meat; and  
20

(b) adjusting the pH of the resulting mixture to the above-identified alkaline pH.

11. The process according to claim 10, which further contains a step of incorporating into said kneaded meat one or more additives selected from the group consisting of starches, seasonings, preservatives, emulsifiers, and glycoside  
25 sweeteners.

12. A method for freezer storage of a kneaded meat selected from the group consisting of a kneaded fish meat, kneaded poultry meat, and another kneaded animal meat, said method comprising:

30 (a) incorporating into said kneaded meat one or more members selected from the group consisting of sorbitol, trehalose, and another saccharide containing sorbitol and/or trehalose;

-88-

(b) incorporating into the mixture a pH-controlling agent to adjust the pH of the mixture to an alkaline pH exceeding 7 but below 10; and

(c) subjecting the resulting mixture to freezer storage.

13. A process for producing a fish *surimi*, comprising the steps of:

5 (a) incorporating into a material of fish *surimi* 1-20% by weight of trehalose and 0.01-10% by weight of sodium carbonate and/or potassium carbonate; and

(b) adjusting the pH of the resulting mixture to an alkaline pH exceeding 7 but below 10 to obtain said fish *surimi*.

10 14. In a process for producing *kamaboko*, the improvement wherein said *kamaboko* is processed with a fish *surimi* obtained by the steps of (a) incorporating into a material of fish *surimi* 1-20% by weight of trehalose and 0.01-10% by weight of sodium carbonate and/or potassium carbonate; and (b) adjusting the pH of the resulting mixture to an alkaline pH exceeding 7 but below 10 to obtain said  
15 *kamaboko*.

15. In a process for producing a fish sausage, the improvement wherein said fish sausage is processed with a fish *surimi* obtained by (a) incorporating into a material of fish *surimi* 1-20% by weight of trehalose and 0.01-10% by weight of sodium carbonate and/or potassium carbonate; and (b) adjusting the pH of the  
20 resulting mixture to an alkaline pH exceeding 7 but below 10 to obtain said fish sausage.

16. In a process for producing a kneaded meat of poultry or animal meat, the improvement wherein said kneaded meat is obtained by (a) incorporating into a material of kneaded meat 1-20% by weight of trehalose and 0.01-10% by  
25 weight of sodium carbonate and/or potassium carbonate; and (b) adjusting the pH of the resulting mixture to an alkaline pH exceeding 7 but below 10 to obtain said kneaded meat.

17. An agent for enhancing the stability of a fish *surimi* which comprises a step of incorporating into said fish *surimi* (i) one or more members  
30 selected from the group consisting of sorbitol, trehalose, and another saccharide containing sorbitol and/or trehalose; and (ii) a pH-controlling agent to adjust the pH of said fish *surimi* to an alkaline pH exceeding 7 but below 10.

18. A method for improving the yield of a fish *surimi*, which comprises a step of incorporating into a material of said fish *surimi* (i) one or more members selected from the group consisting of sorbitol, trehalose, and another saccharide containing sorbitol and/or trehalose; and (ii) a pH-controlling agent to
- 5 adjust the pH of said fish *surimi* to an alkaline pH exceeding 7 but below 10.